**Almond Mocha Cookie Bars**

**Makes 54 bars (2” x 1½” each)**

375 mL slivered or sliced almonds 3 large eggs

550 mL firmly packed light brown sugar 550 mL all-purpose flour

250 mL margarine 125 mL cocoa powder

60 mL instant coffee granules 3 mL salt

25 mL milk 2 mL baking soda

7 mL vanilla 375 mL mini chocolate chips

3 mL almond extract

1. Preheat oven to 350ºF.
2. Grease (with shortening) and flour one 13” x 9” and one 8” x 8” cake pans.
3. Spread almonds on a dry baking sheet pan. Bake 7 to 10 minutes or until golden brown, stirring several times. **Never leave almonds unattended as they will burn suddenly.**  Cool almonds completely. Chop coarsely and set aside.
4. Combine brown sugar, margarine, coffee granules, milk, vanilla and almond extracts in a large bowl. Beat at medium speed until well blended. Add eggs and beat well.
5. Sift together flour, cocoa, salt and baking soda in a medium bowl until well combined.
6. Add dry ingredients to shortening mixture. Beat at low speed until JUST blended.
7. Gently stir in chocolate chips and reserved almonds.
8. Divide mixture between prepared pans and spread out evenly.
9. Bake 30-35 minutes or until set and a tester inserted in the centre comes out clean.
10. Cool bars completely in pans on a wire rack. Prepare materials to wrap and label for freezing.

**Day 2:**

**Glaze:**

375 mL icing sugar

7 mL instant coffee granules

20 mL hot water

1. Carefully measure and cut cookie bars into 1½” x 2” rectangles in the pans. Loosen edges and remove squares from pan to waxed paper.
2. Stir coffee granules in to hot water until dissolved. Allow to cool slightly.
3. Combine icing sugar with coffee granules in a small bowl. Stir until well blended.
4. Add additional water, 1-2 mL at a time, if frosting is too thick. Add additional icing sugar if frosting is too thin.
5. Drizzle glaze over bars in a direction diagonal to cut sides of bars.

Adapted from recipe 218426 at Allrecipes.com

M. Vint 2011